

CLAIMS

1. Method for sterilising food products, in particular purees and/or concentrates, comprising the distinct and subsequent steps of:
- heating the product by injection of steam at predetermined temperature to ensure the asepsis of the product;
 - mixing the product through at least a static mixer (105) to allow a substantially uniform distribution of the steam;
 - ~~characterised in that the mixing step takes place by means of at least a dynamic mixer.~~
 - mixing the product in a dynamic mixer (101) which performs a fine mixing, the static and dynamic mixing performing an equal heating of the product uniforming the temperature of the product and ensuring its sterilisation.
2. Method as claimed in claim 1, characterised in that the dynamic mixer comprises:
- at least a tank for collecting the product;
 - at least an agitator associated with the tank and operatively active on the product to mix it;
 - means for actuating the agitator.
- ~~3. Method as claimed in claim 1, characterised in that it further comprises a step of mixing the product by means of at least a static mixer.~~
3. ~~4.~~ Method as claimed in claim ~~3~~¹, characterised in that the static mixer comprises:
- at least a tubular body within which the product flows;
 - a plurality of fixed baffles, positioned inside the tubular body and so shaped

as to operate continuous deviations of the product, to allow its mixing.

~~5. Method as claimed in claim 1, characterised in that the heating and mixing steps are simultaneous.~~

6. Method as claimed in claim 5, characterised in that the steam injection
5 takes place by means of a plurality of nozzles directly associated with the
~~dynamic mixer.~~